

APPLICATION FOR REGISTRATION: Art. 5 () Art. 17 (✓)

PDO (✓) PGI ()
National file No :

1. Competent service of the Member State :
Name : Institut National des Appellations d'Origine, 138 Champs Elysées, 75008 Paris
Tel. : (1) 45 62 54 75 Fax : (1) 42 25 57 97
2. Applicant group :
(a) Name : Syndicat Interprofessionnel de défense du fromage Mont d'Or ou Vacherin du Haut-Doubs
(b) Address : VALPARC-ZAC de Valentin, B.P. 3078, 25046 Besançon CEDEX
(c) Composition : producer/processor (✓) other (✓)
3. Name of product : Mont d'Or *or* Vacherin du Haut-Doubs
4. Type of product : (see list in Annex VI) Class 1.3 - cheeses
5. Description of product : summary of requirements under Art. 4(2)
(a) name : see (3)
(b) description : A soft cheese made from raw milk with an uncooked, slightly pressed paste and a crust which is washed then given a downy coating, it is produced in the form of a flat cylinder weighing either 500 grammes to one kilogramme or 1.8 to 3 kilogrammes; it is encircled by a strip of spruce bark and packaged in a box made of spruce wood; 45% fat content.

(c) geographical area : Upland area known as the Haut Doubs, alongside the Swiss border in the area of the Mont d'Or massif and of the source of the River Doubs.

(d) evidence of origin : Since the 12th century, the high plateaux of the Jura Mountains have been made into pasture through the impetus generated by the abbeys of Saint-Claude and Montbenoit, which has enabled livestock farming and cheese production to take place there; this cheese, produced in the local cheese dairies since the 19th century and kept moist in its sprucewood box, is a seasonal item, production stopping with the arrival of spring. Its *Appellation* was recognized in 1981.

(e) acquisition : Produced from 15 August to 31 March with raw cow's milk; the curds are obtained with the aid of rennet. After being removed from its mould, the cheese is placed in a strip of spruce bark, ripened in a cellar on sprucewood planks, rubbed with salted water and, after at least three months of ripening, is packaged in its box.

- (f) link : This area of high plateaux in the Jura Mountains, varying in altitude from 700 to 1 200 metres, suitable for pastures and coniferous forests, supplies the food for the dairy cows from local breeds (Montbéliarde and Pie Rouge de l'Est). Local know-how and traditions are reflected in the conditions of production (seasonal production and use of the sprucewood box).
- (g) control : Name : I.N.A.O. D.G.C.C.R.F.
Address : 138 Champs Elysées 59, Bd V. Auriol
75008 Paris 75703 Paris CEDEX 13
- (h) labelling : The cheese label must bear the logo with the initials INAO, the words *Appellation d'Origine Contrôlée* and the product designation.
Reference to the *Appellation d'Origine* is compulsory.
The label must also bear the name and address of the producer or refiner.
- (i) national legislative requirements (where applicable) : Regulation of 29 December 1986

TO BE COMPLETED BY THE COMMISSION

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